

At the Head of the ADRIATIC



VIEW OF POLA

Ut at the head of the Adriatic lie Austria-Hungary's only sea-coast possessions, Trieste, Istria and Fiume, and not far inland, Trent, all of which Italy has long coveted. Of these provinces and cities writers for the National Geographic society have this to say:

Across the Gulf of Venice from Italy lies the rich Austrian province of Istria, formerly Venetian, a thick, irregular triangle wedged into the North Adriatic, with its mainland base defining a line from Trieste in the north to Fiume in the south, and with Pola at its apex.

Istria, the ancient Histria, containing with its neighboring islands 1,912 square miles, is an Austrian crownland, and forms part of the modern territorial division known as the coast districts. Its coastline is well indent ed, but the shores in much of their extent are steep and forbidding. Mountainous rock masses cross the land from north to south, culminating in Monte Maggiore, about 4,600 feet high.

Olives and figs are cultivated in the region, and Istria's grapes and wine are famous. There is little garden, though considerable rich pasture land, and the forests of the peninsula supply the material for a large native ship-building industry. Its fisheries are very valuable, and it has a small mineral yield, coal, alum and salt. There is little or no local manufacturing, except the building of ships. It is as a shipping point, as a land of ports and strategic commercial and military naval bases, however, that Istria is most desirable. The shipping of its harbors amounts to more than 7,000,000 tons annually. The population of Istria is about 350,000, 40 per cent of whom are Serbo-Croats, and 34 percent Italians. In its early history Istria was a famous pirate land. The Romans subjugated the freebooters here. From the late middle ages until the extinction of the Venetian empire in 1797, Venice ruled the greater part of the peninsula, while only the northeastern portion belonged to Austria.

Pola a Strong War Port.

Pola, the formidable Austrian war port, is but a few hours' steaming across the Adriatic from the rich eastern coast cities of Italy. It is the chief naval station and arsenal of the dual monarchy and one of the best-protected ports in the world.

Pola lies at the southern apex of the Istrian peninsula, about 53 miles south of Trieste. Its almost completely landlocked harbor is one of the finest of Europe, and upon its roomy, well-guarded surface a great fleet could ride safely at anchor. The harbor has an area of three and one-third square miles, while beyond the channel entrance is a fore-water dominated by the guns of the Irianian islands.

History begins for this little-known city with its first capture by the Romans in 178 B. C. Pola has been a war port since its appearance in the ancient chronicles. It was once the strongest and wildest of those Istrian pirate retreats, where the rebellious spirits of the Roman world-empire gathered, and whence made their raids upon the rich commerce that bowed from every eastern Mediterranean port to Rome. The Romans destroyed the place. Under the Emperor Septimus Severus, 193-211 A. D., it again became an important war harbor, and its city grew to 50,000 inhabitants. The trade rivals, Venice and Genoa, fought each other for its possession, as it was a key to the freedom of the Adriatic. Destroyed by the Genoese in 1379, it continued under the sovereignty of Venice until 1797, when it fell to Austria upon the dismemberment of the Venetian state.

At Pola are situated the principal dockyards, dry docks and repair shops of the Austrian navy, together with technical and scientific institutions connected with the admiralty. Its arsenals contain vast naval stores equal to the outfitting of a large fleet. There are large naval and infantry barracks, and several well-equipped hospitals here.

Trieste is the only great seaport of Austria, a powerful commercial rival of Venice and Genoa, the pride of Austria's Adriatic possessions, and a city as important to Austrian development as is New York to the development of the United States. It has been an Austrian possession for more than 500 years, and during this long association it has earned the title from the central imperial government of "the most faithful city."

Situated at the northeast angle of the Adriatic sea, on the eastern shore of the deeply indented Gulf of Trieste, the port has been growing steadily in importance as an outlet for the over-sea trade of central and southeastern

Crystal Theatre

Friday, Sept. 17th

COLLEGE WIDOW

FIVE PARTS

EXTRA BILLIE RICHIE

The Originator of the

CHARLIE CHAPLIN

style of Comedy, will appear in a 2-part Comedy—"THE CURSE OF WORK." This will be shown with "THE COLLEGE WIDOW," making a 7-reel show

Admission 10 and 15c Other Days 5 and 10c

Another Lubin "LIBERTY BELL" Feature.

"The College Widow," from the famous play of the same name by George Ade, the second of the popular "Liberty Bell" features, will be shown at the Crystal tomorrow. It is in five reels. A Lubin "Liberty Bell" feature is a photo play of at least five reels, with famous stars in the cast. The first "Liberty Bell" feature was "The Eagle's Nest," featuring Edwin Arden and Romaine Fielding. It will be recalled that this play was photographed in the "Garden of the Gods" country. "The College Widow" will feature fascinating little Ethel Clayton and George Soule Spence. In preparation are "The Sporting Duchess," with famous Rose Coghlan in the title role, and the great political drama "The District Attorney." "In The College Widow" is a thrilling football game, a "snake dance" of 5000 students and the most spectacular fire scene ever shown in motion pictures.

Photo Play of College Life at

Old grads, co-eds and high school students will wend their way to The Crystal Friday night, because George Ade's former comedy, "The College Widow," is announced as the headliner at this popular theater. The photo play is in five reels. "The College Widow" always draws a big crowd, because, first of all, it is a distinctively American play, with all the fun and enthusiasm of American college life. The motion picture production, however, far exceeds the play, since it is possible to show on the screen a thrilling football game, a "snake dance" of 5000 students and the most spectacular fire scene ever produced. And it is these features that make the photo play realistic of college life, since it is possible to weave in more of the real atmosphere of the campus. "The College Widow" is unquestionably one of the most fascinating photo plays ever shown in The Crystal.

FREE

The Crystal Theatre will give away the

Automobile Saturday, Sept. 18

JOHNSON'S HISTORY.

Jim Si Cavender, of Dukedom, gives the following history of Claude Johnson, the man who killed Judge W. A. Naylor and Willie Collins at Hickman Thursday night:

He said that he was the son of Elvis Johnson, who years ago lived in Precinct No. 1 of Weakley county, near Dukedom. Elvis Johnson left his home and family about 25 years ago and never returned. The wife and sons have lived most of the time in the same community. Mrs. Johnson was the sister of John Henderson. Charlie, a brother of Claude, was shot through the body by Young Rose at a dance in the neighborhood a year or two ago.—Fulton Leader.

The Social Embroidery Club had its first meeting with Mrs. E. W. Adams Monday afternoon. Refreshments were served and the hours spent in fancy work. The members present were Mess James John Pyle, Will Caldwell, Bruce Powell, Will Hammond, W. N. Phoebe, Ben Posey, W. H. Caldwell, W. F. Edmonds, Ernest Creason, John Adams and Miss Myrtle Flippin.

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Wedding Cake.

One pound of butter and some of sugar, thoroughly mixed together; 1 pound of eggs, yolks and whites beaten separately, putting the whites in first, with the butter and sugar, and blend thoroughly. Add 2 pounds of raisins, 3 of currants, teaspoonful each of clove and mace, 1 tablespoonful each of cinnamon and allspice, $\frac{1}{2}$ cupful molasses, 1 pound of pastry flour, teaspoonful of cream tartar, $\frac{1}{2}$ teaspoonful soda, dissolve in little water, the yolks of the eggs, and $\frac{1}{4}$ pound of citron, cut fine, and added last, when in pans. Makes the good-sized loaves. Bake eight hours in a slow oven.

California Nut Cake.

One cupful of sugar, one egg, one-half cupful of butter, two thirds cupful of sweet milk, two and one-half cupfuls of flour, two teaspoonful baking powder, one-half level teaspoonful soda, one-half cupful chopped raisins, one-half cupful chopped walnut meats. A little cinnamon, cloves and nutmeg. Save a little flour out to mix raisins and nuts. Bake in cup cake tins. Hickory nuts or butternuts make a richer cake.

Rye Bread.

Four 2 cupfuls of scalded milk on 2 tablespoonfuls each of sugar and butter and 1 teaspoonful salt. When lukewarm add 1 yeast cake dissolved in $\frac{1}{2}$ cupful lukewarm water, then add 2 tablespoonfuls of caraway seeds and 6 cupfuls rye flour. Toss on a slightly floured board and knead in 1½ cupfuls of entire wheat flour. Cover and let rise until it has doubled its bulk. Shape into loaves, put in greased pans, cover, again let rise and bake.

Go to the Crystal tonight.

Missouri Hams and Breakfast Bacon.—Bettersworth.

Chas. Phillippy and wife, C. T. Isbell and wife and son motored to Union City Thursday evening.

Why pay \$15 and \$18 for your suit when you can buy the same thing for less money at Sullivan Bros.

The KITCHEN CABINET

Cheerfulness and content are great beautifiers, and are famous preservers of youthful looks, depend upon it.

Gallantry, in its true sense is, supposed to enoble and dignify a man.—Dickens.

SUNDAY NIGHT SUPPER.

Home folks, on Sunday night, even after a substantial midday meal, feel an aching void as the usual time for the daily evening meal approaches. This is a good time to shift responsibility on the younger members of the household and teach them to prepare and serve a dainty meal. Let them plan surprises and take turns in serving. This will not only be a relief to the housemother, but will be valuable training for both boys and girls. Let the guest, for there should often be one, at the Sunday night supper, help in getting the meal ready, laying the table, preparing sandwiches or salad, or making tea, cocoa or coffee; he will enjoy it as much as she.

Fig and Nut Jelly.—Wash a cupful of paled figs in cold water. Put them to cook in two cupfuls of cold water and stew until tender. Take them from the liquor, put into it a half-cupful of sugar and boil until the syrup thickens. Chop the figs into small pieces and add to them a couple dozen almonds, blanched and chopped. Have ready a half box of gelatin which has been soaked for half an hour in a cupful of warm water. Dissolve it in a cupful of boiling water, add to it the fig liquor (there should be three-quarters of a cupful); add a quarter of a cupful of orange juice, strain through a wire sieve and turn into a glass dish to chill. When stiff enough to keep the figs from sinking to the bottom, add the figs and nuts. Serve with whipped cream.

Tomatoes With Cream.—Cut very ripe tomatoes, which have been peeled, in quarters without separating them, so that the sections lie open like the petals of a flower. Heap a spoonful of sweetened whipped cream in the center of each and serve well chilled. Peel the tomatoes by scalding them and removing the skin. If served in flat glass dishes, this makes an especially attractive dish. Salt, paprika and a dash of vinegar may be added if liked before putting on the cream.

Nellie Maxwell

Paints—Stark & Co.

The best goods that money can buy at Benduant Bros.

FOR THOSE FOND OF ALMONDS

Desirable Dessert Dish That Is Made With the Addition of Gelatin

and Sugar.

One cupful of sweet almonds, blanched and chopped fine, half a box of gelatin soaked two hours in half a cupful of cold water. When the gelatin is sufficiently soaked put three tablespoonfuls of sugar into a saucepan over the fire and stir until it becomes liquid and looks dark; then stir the chopped almonds thoroughly into it; turn it out on a platter and set aside to get cool. When the sugar and almonds mixture has cooled break it up in a mortar, put in a cup and half of milk and cook for ten minutes. Now beat together the yolks of two eggs with a cupful of sugar and add to the cooking mixture; add also the gelatin until smooth and well dissolved; take from the fire, set in cold water and beat until it begins to thicken; add two quarts of whipped cream and turn the whole carefully into molds, set on ice to become firm. Spongecake is then placed around the mold or lady fingers, halved if more convenient.

Onion in Salad.

Onion is indispensable to a good salad, but its presence should never be obvious. The best way to conceal it is to rub the sides of the dish with a section of an onion, and not to put any onion in the salad at all.

Another way is to use half a teaspoonful of onion juice in the salad dressing. This is for the French dressing, of oil and vinegar, salt and pepper. The juice is obtained by grating the onion. It is well to set aside a small grater for this purpose, as the onion will cling to it. Grate the juice into a saucer and use no more than a half teaspoonful to a small salad.

Carrots.

After scraping four carrots, cut in long slices. Cover with cold water for half an hour. Then put them into a saucepan of stock and allow them to simmer until tender. Drain and pass through a colander. Beat two eggs until light and add them to the carrots with a teaspoonful of salt, a dash of pepper, onion juice if desired, and a tablespoonful of sweet cream. Fill into timbale or ordinary cups. Let them cook in a pan of boiling water for twenty minutes; the cups covered with greased paper. Turn from the cups, garnish with parsley or freshly cooked peas and serve hot.

Cotton pick sacks—6 or 9 foot

at Bradley's.

PUBLIC SCHOOLS OPEN. MORE ROOM NEEDED.

Monday morning, Sept. 13th, the public schools of Hickman opened for the fall and winter term, 1915-16, with a larger attendance and brighter prospects than ever known.

The usual formalities of this annual event were observed; pastors of our local churches, members of the board of education and a large number of visitors were present. A number of encouraging and valued speeches were made, directed principally to calling attention of the pupils to the great opportunities that were before them and within their reach. Teachers and pupils all seemed imbued with a determination to make the present term the best in the history of Hickman's many successful terms.

Everything moved off propitiously. The only visible drawback is the lack of room, but the increasing attendance is gratifying, indeed. One teacher finds herself with 66 pupils, another 72 and another 120. So it begins to look as if the members of the board are going to have to do some figuring and scheming. The enrollment to date is about 800.

As only the educated person has any chance in the fierce competition of our complex civilization, it is the duty of every parent to cooperate with the teachers and keep the little folks in school every day.

SUN BROS. CIRCUS COMING, OCTOBER 7th.

Sun Bros. circus, one of the best of the medium size shows on the road and quite well known to our people, will be in Hickman on Thursday afternoon and night, October 7th.

This show will come from Union City by train bright and early with a long string of handsome steel cars and will bring a return of the world's latest and strangest wonders.

There will be exhibited for the first time many new animal features, but the monkeys are the same, and the elephants, too, as in the days of long ago. However the latter are now doing a new routine of acts, notable original tricks, being a satire on the great American craze, the tango dance. These big giants are certainly "some dancers." They must be seen to be fully appreciated. They also do a great base ball scene and a new and novel brass band stunt.

The equestrian and riding seals and sea lions are also among the new novelties this season. The big show programme is rich and fairies teams with the finest foreign and American feature aerialists, acrobats, jugglers, contortionists, equilibrists and general performers.

The clowns are a predominating attraction and they are better than ever, with a routine of new funny scenes, and are this season headed by Billy Zanfretto, the well known Hippodrome clown and pantomimist.

As a special free attraction the Sun Brothers will present at noontime, on the show grounds, a great European "thriller," said to be the greatest free attraction ever offered by a tented aggregation.

Miss Lela Pace returned to her home in Union City Wednesday, after a visit with Miss Nina Isbell.

Chas. Phillippy and wife and son, Mrs. D. Harper and Mrs. C. T. Isbell and son motored to Fulton Friday.

Did you ever give out a job of PRINTING expecting to get it in a week, and it was two or three before it was delivered?

Were you ever promised a first-class job and when it showed up, it was not even third-class? Well, turn over a new leaf and resolve to give your printing to your home office—The Hickman Courier.